









## SOUTH PARIS.

Sidey Adkins is building a house at Oxford Park.

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## NORWAY.

YAIN TO AKE.  
Last night the spacious church  
And thought to myself how poor they ring  
But some strange thought in my ear and held,  
I gave a life for the poor,  
What had been given to me?  
No answer came in voice or word  
No sound in any key—  
No answer came in human lips:  
"What had been given to me?"  
They cast their burdens on the Lord,  
And there they lay their heads,  
His is the load that time and space  
Until the Judgment Day! —Don C. Selitz.

Mr. and Mrs. W. Sherman Rowe of Portland were recent guests of Mrs. Rowe's father, Thomas Thibodeau. C. B. Brook and family have closed their cottage and returned to their home in Philadelphia.

Mr. and Mrs. Lester Cowan, who have been spending several months in Norway, have returned to Portland. Miss Dorothy Farrington of Haverhill, Mass., has been visiting her uncle, William White.

Miss Anna Brooks, Mrs. Sarah Howe, Mrs. Bertha Brown and Paul Brooks, made an auto trip to Sherbrooke, P. Q., last week.

Mr. and Mrs. Earl Swan have returned from a trip to Williston and Anson. While in Washington Plantation they picked a bushel of blueberries on Bald Mountain.

Mr. and Mrs. Edward Blenwint of Waterbury, Conn., were in Norway a few days ago calling on friends. They were returning from a trip to the White Mountains, where they had been several days.

Louis Smith of Chicago was a recent guest of Charles S. Akers and family. He left by auto for the Pacific Coast planning to stop on the way at Montclair, N. J., Chicago, and other points of interest.

No. 10, Skilling of Everett, Mass., was in town last week.

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## Law Court Decision.

The law court in Augusta on Friday handed down a receipt in the Oxford County case of Joseph Couture vs. John Gauthier, overruling the exceptions of the defendant. The receipt, which was drawn by Associate Justice Scott Wilson of Portland, is as follows: "In case of a general allegation of negligence in a suit for personal injuries, any lack of certainty in this respect is a defect of form, and not of substance, and must be taken advantage of by a special demurrer or by motion to make more definite and certain. A general allegation of negligence is sufficient, therefore, to be held good on a general demurrer."

Joseph Couture, the plaintiff, is a resident of Berlin, N. H., and John Gauthier, the defendant, is a resident of Rumford. The case is the outcome of an automobile accident, in which the plaintiff suffered a broken hip and other serious injuries, from defendant's car skidding around the Cascade mill turn on the sidewalk where the plaintiff and his wife were walking.

By the settlement of the case the plaintiff gets \$700.

Alton C. Wheeler of South Paris and Frank P. Blair of Berlin, N. H., were attorneys for the plaintiff, and A. E. Stearns for the defendant.

## Born.

In West Bethel, Aug. 25, to the wife of George Anger, a son.

In Bethel, Aug. 25, to the wife of Earl Wilhamson, a son.

In Norway, Aug. 26, to the wife of Mahlon T. Johnson, a daughter.

In Lovell, Aug. 19, to the wife of Harry King, a daughter.

In West Bethel, Aug. 24, to the wife of Herbert Mayberry, a daughter.

In West Bethel, Sept. 4, to the wife of Milton Jones, a daughter.

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**Having received notice of a large shipment of cars we can now make immediate delivery of any model.**

**Ripley & Fletcher Co.**  
SOUTH PARIS—BRIDGTON

Over in Pittsfield the other night somebody made off with 16,000 shingles, taken from the grounds of one of the rural schools, where they were to be used in repairing the school building. The thing was no easy matter, and must have been done by a very clever man.

New and second-hand machines and repairing.  
SEWING MACHINE CO.  
Box 214, Norway.

**New Dance Steps Come Easy WITH The New EDISON**

THE fascinating melody and persuasive rhythm of the New Edison dance records will prompt you to try the new dance steps without hesitation.

The latest dance hits from the Great White Way are listed among the catchy New Edison one-steps, fox-trots, and waltzes. They are the kind of dance hits that have distinguished Edison Records from the start.

Edison laboratories release their records as soon as manufactured, (not periodically) in order that owners of the New Edison may have the latest and best selections always available. Edison records afford nearly twice as much music as do average records. They give 150 lines of music to the inch instead of 90.

Come in today and hear the new dance records.

**W. J. Wheeler & Co., Inc.**  
Insurance, Pianos and Playerpianos  
SOUTH PARIS, MAINE

**Kuppenheimer GOOD CLOTHES**

Copyright 1923 The House of Kuppenheimer.

**If You Know What You Want**  
you'll pick your preference in double quick time from these fine fall styles we're showing in

**Kuppenheimer Good Clothes**  
\$35 to \$45

And—if you are looking for something new in suits, but you are not sure what—see this exhibit and get your inspiration.

**EASTMAN & ANDREWS**  
CLOTHIERS AND FURNISHERS, BOOTS AND SHOES  
10 Market Square, South Paris

## Oxford Co. Agricultural Society Fair

Will be Held on their Grounds Between South Paris and Norway

SEPTEMBER 11, 12, 13

Program for Each Day

Tuesday, September 11	Thursday, September 13
Baseball, 2:00 P. M. Baby Show, 2:00 P. M. Races: 2:15 Trot and 2:15 Trot and Pace. Drawing Horses and Oxen.	10:30 A. M. Parade Premium Stock. 10:30 A. M. Baseball. Drawing Horses and Oxen. Afternoon Races: 2:25 Trotting Stake, 2:22 Trot and Pace, Free-for-all.

## CONCERTS BY TWIN-TOWNS BAND EACH DAY

Special attractions each day by B. F. Keith's Vaudeville Co.

## Come to Maine's Largest County Fair

## TWO BIG FAIR DANCES

Tuesday, Sept. 11, Wednesday, Sept. 12, 8:30 P. M.

At Association Hall, South Paris

Shaw's Orchestra of 6 Pieces Features and Carnival

**"Our Store"**  
1-2 Piece Clearance Sale

Here are some of the bargains. Every dress in the store originally priced \$3.50 to \$23.50.

**1-2 Price**  
ALL SUMMER SKIRTS, originally priced \$4.50 to \$11.50.

**1-2 Price**  
ALL SUMMER MIDDIES, (Paul Jones). A complete stock of styles and sizes.

**1-2 Price**  
A line of Waists and Blouses, originally priced at \$1.25 to \$15.00.

**1-2 Price**  
Many other bargains upstairs and down, but we cannot list them all here. Come in and it will pay you. In fairness to those who will flock to the sale, all purchases of reduced goods must be final, except anything found imperfect of course.

When we have a sale it's a sale

**The Roger Davis Co.**  
SOUTH PARIS. Phone 270.

**Wooltex Coats**  
The New Fall and Winter Styles

Wooltex offers first of all a wonderful group of dressy coats. They follow the slender silhouette that the Parisian woman has already adopted as her own. Mostly, they are of the becoming wrap-around type, closing at the left side, and so, of course, much of the trimming is one-sided, silk stitching, cording, braiding insets of material. The materials in the coats are of the soft, deep-piled type, so warm and luxurious.

**WOOLTUX KNOCKABOUT COATS FOR ROUGH WEATHER**  
FOR MOTOR, FOR BUSINESS, FOR LONG WEAR

They offer a remarkable combination of mannish lines, outdoor fabrics and real feminine charm. There are any number of styles here, too, some more masculine than others, in stunning fall and winter fabrics, plaids, overplaids and plain. If you are looking for smart styles, for beautiful fabrics and expert tailoring you make no mistake in purchasing a Wooltex. When you have a few spare moments come in and we shall be pleased to show you the new models.

**Wooltex Coats \$24.75 up to \$75**

**Fall Sport Skirts**  
Smart looking tailored skirts of plaids, stripes, patterns in wonderful color effects. These skirts embody every idea of modern skirt making. The cut, the hang, the fit and the finish—all just as it should be.

**New Fall Blouses**  
Women who like smart, dainty blouses, will be pleased with these new arrivals. They are of crepe-de-chine, plain and brocade, with beads and embroidery. One style of Oriental lace in several popular colors.

**Silk Blouses \$5.95**  
**Dimity and Voile Blouses \$1.95, 2.95, 3.95**

**Sport Skirts \$5.95 up to \$12.50**

**Brown, Buck & Co.**  
Norway, Maine

## Miss Ethelyn Stanley has gone to Bethel to attend Gould's Academy.

Miss Doris I. Kerr returns this week to Farmington Normal School to complete the course.

Mrs. Irving Merrill of Alpine Street has gone to the hospital at Lewiston for surgical treatment.

You never can tell, but the present outlook for weather for the fair is decidedly for fair weather.

Mr. and Mrs. Frank E. Needham of Portland were guests of Mr. and Mrs. R. N. Anderson over the week-end.

Mr. and Mrs. R. H. Morton and Kathleen Richardson spent the past week at their camp at Shag Pond.

Miss Glenna Kolbig, who graduated from the high school in June, goes this week to attend Gorman Normal School.

Mr. and Mrs. Fred Harmon and two daughters of Wollaston, Mass., were recent callers on Mr. and Mrs. R. N. Anderson.

Hill's Electric Shop has been moved from Odd Fellows Block to the store formerly occupied by the Stevens Pharmacy.

Miss Thelma Caswell, who graduated from Farmington Normal School this week, has gone to Andover, where she is teaching.

Roy H. Porter of Palmerston, Pa., was the guest of his mother, Mrs. Ida Porter, and his sister, Miss S. E. Porter, for a few days last week.

Dr. and Mrs. George M. Whitley and child and Dr. and Mrs. Charles S. Stuart and two children of Portland were guests of W. Denison's on Sunday.

Meeting of the Cynthia Sisters will be held Tuesday evening, Sept. 11, at 7:30. It is hoped all the officers and a goodly number of the members will be present.

Sunday at the fair grounds was about usual before the fair Sunday—and before about the usual resemblance to a once-known Sabbath of our Puritan grandmothers.

No whitening of the Paris Manufacturing Co. Monday morning. The factory is shut down during the fair to make repairs, and will probably start up again Friday morning.

Dr. C. M. Merrill went last week to the Central Maine General Hospital at Lewiston for medical treatment. He is going well, but will have to stay in the hospital during the present week.

Mr. and Mrs. Leon Tuttle and Harold Tuttle accompanied Dr. C. Anderson and family to Wollaston, Mass., last Monday, where they spent the week visiting in many places. They returned Sunday, traveling in their auto.

A union meeting of the several churches will be held at the Strand Theatre next Sunday evening, in the interest of the Near East Relief. A three-reel picture will be shown, and Rev. H. E. Dunnack of Augusta will be the principal speaker of the evening.

Rev. H. G. McGladin continues very ill, though somewhat more comfortable than he was. Rev. D. B. Holt, D. D., the district superintendent, occupied the pulpit at the Methodist church on Sunday. Next Sunday Rev. H. E. Dunnack of Augusta will preach.

The Ladies' Social Union of the Universalist church will serve meals and lunches at the county fair this week as usual, but not in the usual place. Instead they will have the dining room formerly occupied for years by the South Paris Congregational Church, next to the hospital building.

Fifteen or twenty of the nature lovers of South Paris and Norway met Tuesday evening with Miss Flora Murch to discuss the formation of a nature study club. A temporary organization was effected, and there was a general discussion of the club's aims and objects.

Rev. James E. Cochran, a former pastor of the Baptist church in this village, has been passing a few days at every Sunday at the home of Mr. and Mrs. E. A. Cochran. Last Sunday he preached in the chapel at the Soldiers' Home at Togus. Rev. Mr. Cochran was a former chaplain at the home. He is a former instructor of modern languages at Bishop College, Marshall, Texas, and leaves for his work there this week.

Again we call the attention of the Ladies of the G. A. R. to the birthday of three of our veterans, Messrs. Noyes, George and Powers, Friday Sept. 14, at 6 o'clock P. M. The ladies, in honor of that event, will serve a covered dish supper at G. A. R. Hall. Each lady is to bring sandwiches and one other article of food. A good entertainment in charge of Laura Brooks and Hester Ordway is assured. Come one, come all, and give the "boys" the time of their lives, and wish them many happy returns of the day.

If this paragraph falls under the eye of the reader before the event, it is a reminder that an eclipse of the sun is to occur this Monday afternoon. The eclipse begins at 2:03, and ends at 5:20. It is visible here as a partial eclipse, and unless you look at the sun through a smoked glass, you will see no indication of anything unusual. Off the coast of California lies the path of totality of the eclipse, and elaborate preparations have been made by scientists for observations from Catalina Island. It is to be hoped that the dense fog which caused Saturday's marine disasters off the California coast will have kindly disappeared before the eclipse.

The local contest of the Boys' and Girls' Agricultural Club will be held at Grange Hall Saturday, Sept. 15. The work will be on exhibition in the dining room afternoon and evening, and every one is cordially invited to come and see what the boys and girls have done this



# Strand Theatre

SOUTH PARIS  
L. G. DUREPO, Res. Mgr.

## Program for Week of Sept. 10

The Strand is fortunate in having secured a fine program for "Fair Week." South Parisians shouldn't hesitate to advise visitors to visit Maine's finest small town theatre during this gala week.

Monday, Sept. 10, Matinee and Evening  
Wm. Fox presents

**WILLIAM RUSSELL "Boston Blackie"**

This splendid melodrama based on prison reform was adapted from Jack Boyle's famous book, "The Water Cross." A fine picture with which to open the big week.

Sunshine Comedy—"Roaring Lions On a Steamship."  
ESOP'S FABLES.  
Prices, Matinee 10c and 25c. Evening 15c and 25c.

Tuesday, Sept. 11

## "What Wives Want"

Starring Ethel Grey Terry and Niles Welch  
A sensational picturization of the big problems of married life.

Comedy—"Sweet and Pretty." International News.  
Prices 15c and 25c.

Wednesday, Sept. 12, Matinee and Evening

The melodramatic triumph of the season

**LON CHANEY and VIRGINIA VALLI**

## "THE SHOCK"

The tremendous sensations and countless surprises of this production lift it far above the average picture. Quoting The Milwaukee Sentinel: "One really lives the thrilling story. Chanev and Miss Valli have wonderful opportunities and they make the most of them. It is a spectacle one will remember." The picturization of San Francisco's great earthquake of 1906 is one of the many features of this story.

At St. John in a Sunshine Comedy, "The Author."  
Topics of the Day.  
Matinee, 15c and 25c. Evening, 15c and 35c.

Thursday, Sept. 13

**RALPH GRAVES and BESSIE LOVE**

## "THE GHOST PATROL"

BY SINGLAIR LEWIS  
A romantic crook drama by the famous author of "Main Street."  
Comedy—"Smarty." Pathe Review.  
Prices 15c and 25c.

Friday, Sept. 14, Matinee and Evening

Wm. Fox presents

**TOM MIX** assisted by the master horse **TONY**

## "Three Jumps Ahead"

A tale of the Western Plains where the best man wins.  
Chapter 8 of "The Oregon Trail."  
International News.  
Matinee 10c, 25c. Evening 15c, 25c.

Saturday, Sept. 15, Matinee and Evening

**FRANKLYN FARNUM**

## "SMILIN' JIM"

Here's another breezy story of the Golden West with Franklyn Farnum displaying the acting that has brought him to the front as a delineator of Western roles.

"FIGHTING BLOOD," Round 6. Every round is better than the previous ones. Gale Galen fights the battle of his pugilistic career in this chapter. Don't miss it.

Featurette—"Babana Special."  
Matinee 10c and 25c. Evening 15c and 25c.

### COMING NEXT WEEK

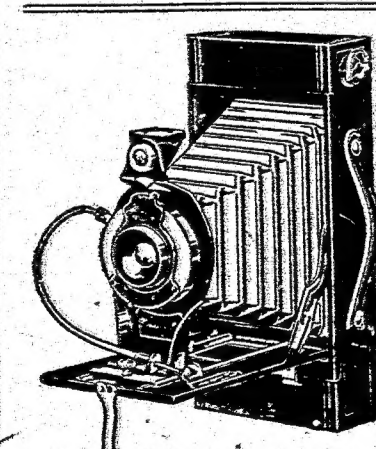
"Main Street."  
Herbert Rawlinson in "Fools and Riches."  
Max Lindey in "The Three-Must-Get-Theres."  
Dustin Farnum in "The Buster."  
Charles Jones in "Skid Proof."

### COMING SOON.

"Bishop of the Ozarks."  
Ben Turpin's Special Comedy, "The Shriek of Araby."  
Charles Ray in "The Girl I Loved."  
"Mothers-In-Law."

## The Kodak Store

If it isn't an Eastman, it isn't a Kodak



HEADQUARTERS FOR  
**Eastman Kodaks  
and Supplies**

Hills Jewelry Store

B. L. HITCHCOCK, Prop.  
Watchmaker and Jeweler  
Fine Watch and Jewelry Repairing a  
specialty.  
Diamonds, Watches, Clocks,  
Jewelry Cut, Glass, Etc.  
Phone 120-2 Opera House Block NORWAY, ME.

## A. L. A. Service Station

Diamond, Empire, Oxford  
Tires and Tubes, Cords and Fabric

Blow out patches, lace on patches, pumps, bulbs, Hassler shock absorbers, fan belts, radiator stop leak, running board mats, G. M. C. tires, oil cans and Ford parts.

We will do your work by the hour or job. All work guaranteed.

We have a few second-hand cars for sale.

Hudson and Essex Sales and Service Station

## Stonybrook Garage

F. A. SHAW, Proprietor

Telephone 522-12

Garden and Bedding Plants, Tomato Plants, now ready.  
Asters, Salvias, Zinnias, Stocks, Calendulas, Cosmos,  
Geraniums, Vines, etc.

E. P. CROCKETT, Florist

Porter Street, South Paris. Tel. 38-3.

### HOMEMAKERS' COLUMN.

Correspondence on topics of interest to the ladies is solicited. Address: Editor, HOMEMAKERS' COLUMN, Oxford Democrat, South Paris, Me.

**The Just-How Story of Baked Apples.**  
People living in localities where apples are abundant at practically all seasons may be inclined to discount their value and consider them common. This is unfortunate, for probably no one fruit lends itself to serving in more varied ways than does the apple. Baking apples is one of the most popular ways of serving them, and just so, for they are suitable for breakfast, luncheon, or dinner, and when attractively served never fail to make an appeal.

Baked Apples do not mean a dish always the same, for there are numerous ways of varying this simple dish. The appearance of the finished dish depends primarily on the apple selected. Whatever way the apples are to be baked, they should be firm in texture, tart, and highly flavored, and they are to be baked with the skins on. They should be of a bright red variety, such as Kings, Spitznagels, and the like.

Select then large, firm, red apples; core and pare them about one-third of the way down from the stem end. Place them in a casserole or any pan that can be closely covered. Pour over them a sirup made as follows: For every six apples, measure one cupful of sugar and one cupful of water and boil together for six minutes. Cover the apples closely and place them in a 400° oven or over a low gas flame, and allow them to cook until they are tender, yet firm and unbroken, basting frequently.

When cooked, remove the cover, fill the cavity of each apple with one teaspoonful of sugar, and sprinkle the exposed portion generously with sugar. Now place the apples under the flame of the broiler, and if you have no broiler, at the top of a very hot oven, for a few minutes until the sugar melts and coats the apples a golden brown. Remove immediately and allow to cool. Chill and serve with plain cream or topped with whipped cream or meringue browned slightly in the oven.

To vary the flavor, the centers may be filled with cinnamon and sugar mixed in the proportion of one-fourth cupful of cinnamon to one cupful of sugar. Or the centers may be filled with seeded raisins or preserved ginger cut in bits, and sprinkled with lemon juice.

If you have apples which are not perfect for baking, yet of which the main mass is of good quality may be utilized for baking, following a slightly different procedure. Wash, quarter, and core the apples, removing of course any blemishes. For two quarts of quartered apples melt one-fourth cupful of butter and mix with three-fourths cupful of either white or brown sugar, as you prefer. Add this to the apples, mixing thoroughly. Now place the apples in a deep-dish or deep casserole and cover closely. Bake in a 400° F. oven for one hour, or until tender and rich in color. Serve these cold with meats.

**At the Breakfast Hour.**  
"Out of a good beginning cometh a good ending"—this runs a familiar proverb. How well this bit of wisdom expresses the spirit with which every housewife should view her breakfast meal! For breakfast launches each and every day, and in planning the family menu, we should never fail to give this particular meal an added bit of thought that it may tempt even the most fickle appetite.

Simple though the breakfast may be, one should always plan to have a dainty table, well appointed. Attractive breakfast foods are easily made, and they should always be spotlessly white. Since fruit is invariably included in one's menu, it may be used as a bit of color in the center of the table. A ray of color, whether fruit or flowers, should never be omitted at breakfast.

Most of the work of the world is accomplished on strength partially supplied by the breakfast meal, and yet too often business men and women start the day's work fortified with coffee and rolls. A great responsibility falls upon the shoulders of each housewife to plan such meals as will amply prepare her family for their daily work. A need of variety is her biggest problem. The variety of fruit procurable in the fall allows plenty of variety in planning the breakfast meal, and the wise housewife will take advantage of it. Likewise there are a great many ready-to-serve cereals which the average person likes. In serving these, we offer the suggestion that they be thoroughly heated, and crisped in the oven, and served piping hot. The result will be most pleasing.

Grapefruit Apple Sauce is particularly appetizing at breakfast time. Cut the skin of one grapefruit into narrow strips of convenient length and soak overnight in cold water to cover. Drain, cover with cold water, bring to the boiling point, drain again, and cover with fresh water. Cook gently for one hour. Pare, core, and quarter enough apples to fill a two-quart dish and add these to the grapefruit peel with two cupfuls of boiling water. Boil for fifteen minutes, then add two and one-half cupfuls of sugar and one-half teaspoonful of salt, and simmer gently for thirty minutes.

For Favorite Toast, served individually, bring one cupful of milk to the boiling point and into it gradually break one egg, poaching as though in water. As soon as the egg is done, remove it to one large slice of toast and add to the milk one-fourth teaspoonful of sugar, one-fourth teaspoonful of salt, one-eighth teaspoonful of pepper and one teaspoonful of butter. Pour this over the egg and toast, and if desired sprinkle a little grated cheese or minced parsley over the egg.

For Liver Fritters, put one pound of calves' liver, two large slices of bacon, and one-half a small onion through the meat-chopper. Season with one teaspoonful of salt, one-eighth teaspoonful of pepper, and one-fourth teaspoonful of celery salt. Beat one egg slightly, add one tablespoonful of flour, and combine with the meat mixture. Form into small round cakes and saute in hot fat. For Apricot Marmalade, which is delicious to serve at breakfast time, wash one pound of dried apricots carefully and soak two days in four cupfuls of water. At the end of this time add one cupful of canned pineapple liquor and cook gently for one hour. Then add eight cupfuls of sugar and one cupful of canned pineapple juice. Simmer for one hour and one-half hour or until the mixture will "jell" when tried on a cold plate. Pour into clean, hot, sterilized glass jars, and when thoroughly set, cover with paraffin.

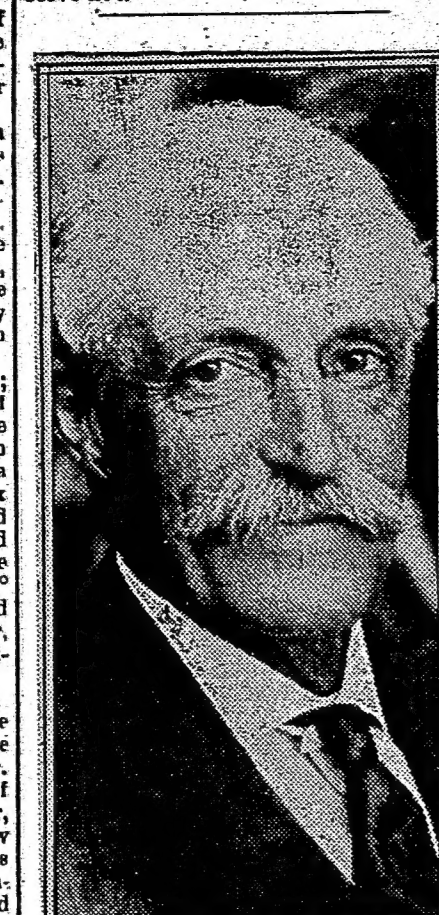
For Eggs Scrambled with Oatmeal, beat one tablespoonful of butter in a frying pan and add four eggs beaten slightly. Stir the egg mixture while cooking slowly, and when partially cooked, add one and one-half cupfuls of cooked oatmeal and stir until done. Season with one and one-half teaspoonfuls of salt and one-eighth teaspoonful of pepper.

For New Bran Muffins, combine two tablespoonfuls of peanut butter, one-fourth cupful of raisins, one-fourth cupful of molasses, and three-fourths cupful of cold water. Measure and stir together one cupful of bread flour, one cupful of bran, one teaspoonful of soda, one teaspoonful of baking powder, and one-half teaspoonful of salt. Add to the first mixture with one tablespoonful of older vinegar and beat up well. Last, fold in one egg-white beaten stiff and pour into a well-greased muffin pan. Bake at 400° F. for about 25 minutes.

For Fried Liver-Wurst fry one-fourth pound of sliced bacon until crisp, pouring off the fat as the bacon fries, and remove to a hot platter. Then fry the apples without peeling and cut these and one-half pound of smoked liver-wurst into slices about one-fourth inch thick. Fry each slice in cornmeal and fry slowly in the hot bacon fat. Serve with overlapping apple rings surrounding the meat and bacon.

For Scrambled Eggs in New Style, melt two tablespoonfuls of butter in a frying pan. Mince one onion-sized onion and cook in the melted butter until tender and delicately browned. Meanwhile chop one-half a green pepper and one minced onion and add to the onion mixture. Mix well and then add three-fourths cupful of milk, stirring until thoroughly mixed. Beat two eggs until the yolks and whites are combined, and add to the mixture. Cook over a slow fire while stirring constantly until the eggs are creamy. Season with one teaspoon-

ful of salt and one-fourth teaspoonful of pepper. Serve at once on buttered toast. For Bacon and Potato Omelet, dice Bacon, measuring one-half cupful, place in a frying pan together with one cupful of cold potatoes, chopped fine, and fry together until the potatoes are delicately browned and the bacon is crisp. Separate four eggs, beat the yolks till creamy and add the whites which have been beaten until stiff. Add one-half teaspoonful of salt, one-eighth teaspoonful of pepper, fold into potato mixture, and cook gently like an omelet until set. Serve hot.



Governor Pinchot.

Gifford Pinchot, governor of Pennsylvania, who is at the request of President Coolidge endeavoring to settle the coal strike by acting as mediator between the two parties. This is a real head-on job, as mediation, it is hardly necessary to remark, is about as acceptable to both parties as a dose of castor oil to a sick child.

### Will Rogers

The famous cowboy humorist of the stage and screen is making the biggest hit of his career with the series of weekly humorous letters, telling about famous people, his life, his met and read about—appearing exclusively in the

### Boston Sunday Globe

Order the Boston Sunday Globe regularly from your newsdealer or newsboy.

Bankrupt's Petition for Discharge.

In the matter of EMILE J. ROY, Bankrupt.

To the Hon. JOHN A. FERRIS, Judge of the District Court of the United States for the District of Maine.

EMILE J. ROY of Bangor, in the County of Oxford and State of Maine, in said District Court, swears and says that on the 15th day of January, last past, he was adjudged bankrupt, and that he has duly surrendered to the United States Marshal, at Bangor, all his property, and has fully complied with all the requirements of said Act and of the orders of the Court touching his bankruptcy.

Wherefore he prays that he may be decreed by the Court to have a full discharge from all debts provable against his estate under said bankruptcy Act, except such debts as are excepted by law from such discharge.

Dated this 2nd day of August, A. D. 1923.

EMILE J. ROY, Bankrupt.

ORDER OF NOTICE THEREON.

On this 24th day of August, A. D. 1923, on reading the foregoing petition, it was Ordered by the Court, that a hearing be had on said petition at the Court House, in said District Court, at Bangor, in said District, on the 28th day of August, at 10 o'clock in the forenoon, and that notice thereof be published in the Oxford Democrat, a newspaper published in said District, and that all known creditors, and other persons in interest, may appear at said time and place, and show cause, if any they have, why the prayer of said petitioner should not be granted.

And it is further ordered by the Court, that the Clerk shall send by mail to all known creditors copies of said petition, and this order, addressed to them at their places of residence as shown on the list of creditors filed in said District Court, on the 28th day of August, A. D. 1923.

JOHN F. KNOWLTON, Clerk.

JOHN F. KNOWLTON, Clerk.

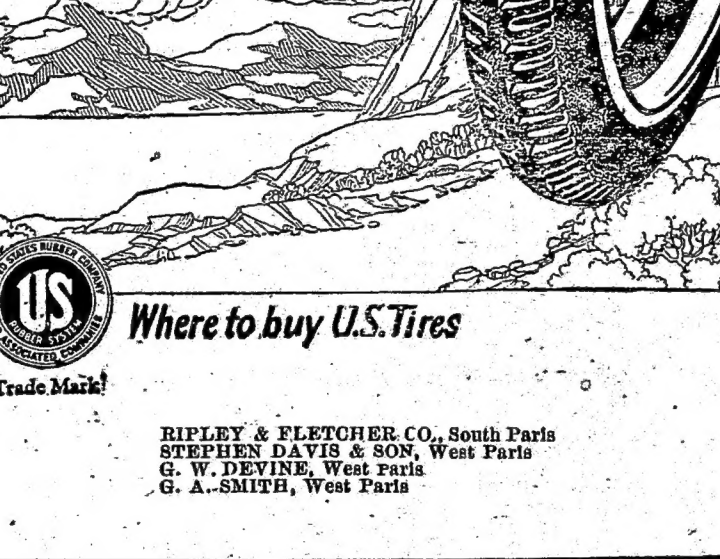
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NATURALLY USCO'S could hardly have delivered such money's worth—tire after tire—without making a clean sweep.

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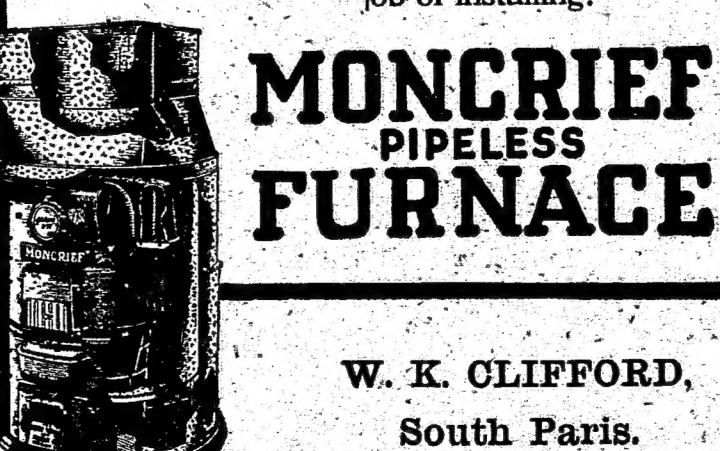
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Less smoke rolls out of the chimney, more heat rolls into the rooms of the house heated with a Moncrief Pipeless Furnace. That means more comfort for you, more money in your pocketbook.

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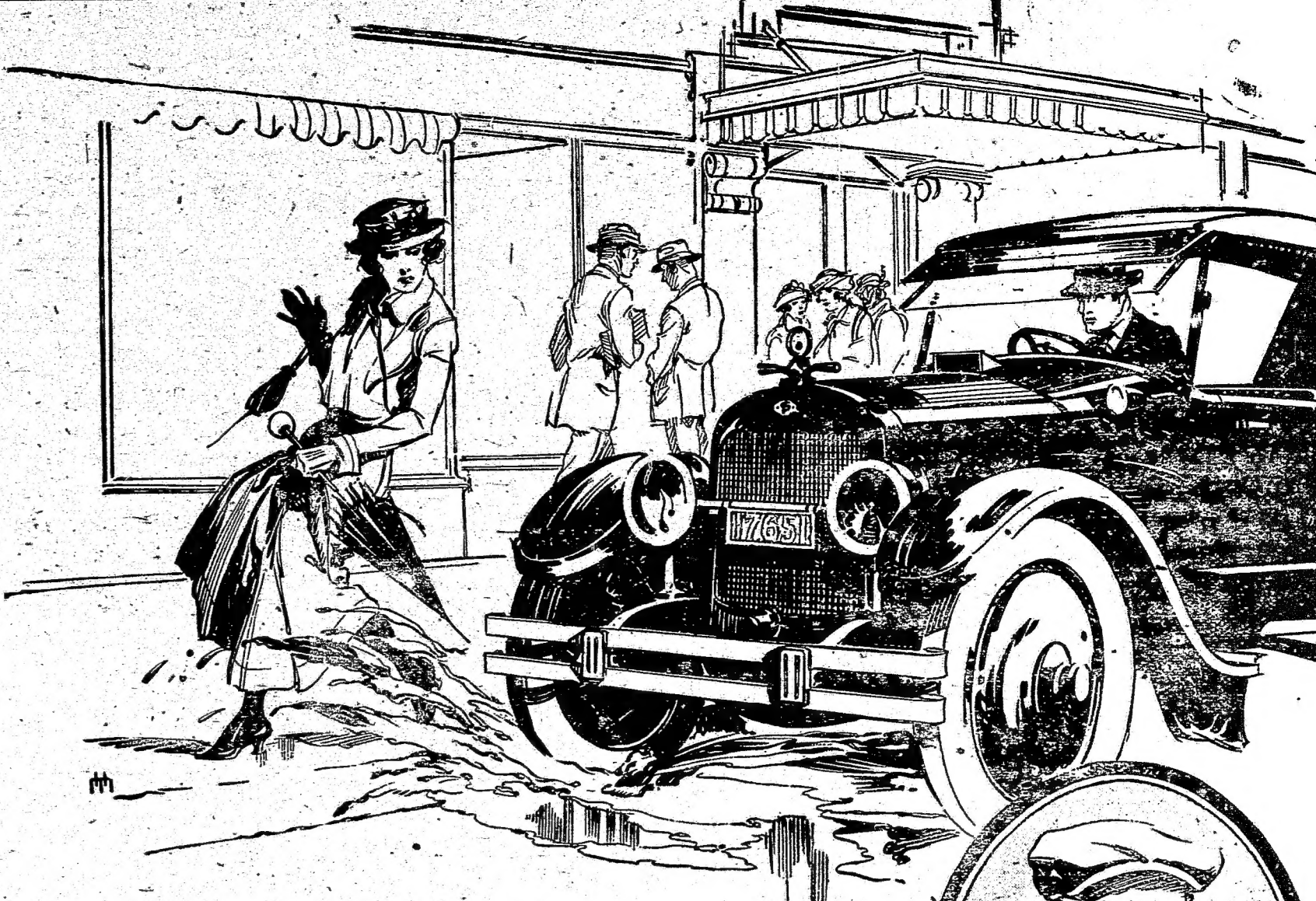
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## A Little Talk On Courtesy

By THE VETERAN MOTORIST

EVERY motorist who prides himself on being a better-than-average driver knows how important the matter of courtesy is. A whole flock of seemingly little things distinguish really good drivers from only average or fair ones.

Consideration for pedestrians, especially those on the sidewalk, is one of those little things. How often you see a driver go breezing up close to the curb full speed right through a puddle of water. He could have avoided it. But no, he has that darned "don't care" habit, and a woman has a new dress or expensive cleaning job to pay for. I don't get sore very often. But that particular kind of thoughtlessness always gives me a sharp pain under the collar.

It doesn't cost a red cent to be courteous, and it pays big in the self-respect you get out of it—always.

## SOCONY GASOLINE & MOTOR OIL

STANDARD OIL CO. OF NEW YORK  
26 Broadway

## Why You Should Think Before You Vote October 15 on the 48-Hour Law

On this day we either do or do not commit Maine to a law that makes it illegal for a woman to work more than 8-hours in any one day or more than 48-hours in any one week.

VOTE AGAINST IT FOR THE FOLLOWING REASONS:

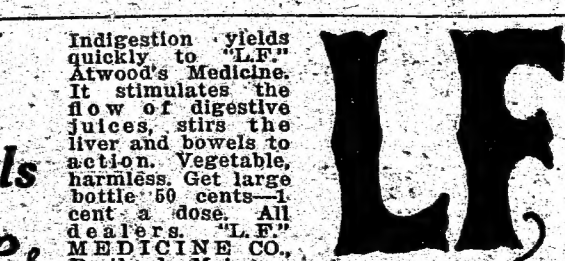
1. It will tend to drive our factories and shoe-shops out of Maine. It will harass and complicate the Agricultural interests in Maine. It will interfere with continuous employment in every industry in the State. IT WILL DAMAGE MAINE.
2. Only two industrial states in the Union have any such law. Our cotton mills are moving to the South, where they can work SIXTY HOURS A WEEK.
3. IT WILL MAKE IT IMPOSSIBLE FOR MANY INDUSTRIES TO EMPLOY WOMEN AT ALL. Where there are certain seasons of RUSH WORK, as in shoe shops, in which women are largely employed, it is essential that women have the right to work extra time. They can do so under this law. If they do so they are liable to punishment. They are certain to be displaced by men as they have in Massachusetts to so large an extent.
4. The present hour-of-labor laws are reasonable and work no hardship. THERE HAS NEVER BEEN ANY COMPLAINT ON THE PART OF WOMEN.
5. The passage of such a law for Maine is a DISCRIMINATION AGAINST MAINE INDUSTRIES, in favor of other states.
6. Any such law when passed should apply to ALL STATES ALIKE, not to a state whose industries are shipping and whose struggle in competition is weakened by distance from market; extra freight and shipment rates and cost of coal and materials.
7. WOMEN SHOULD HAVE AN EQUAL CHANCE WITH MEN TO EARN A LIVING. The foundation of the proposition to limit them and not limit men is weak; the proposal is unjust. "GIVE THE GODDESS OF LIBERTY A MAN'S CHANCE."

## Vote Against This Discriminatory Law on October 15, Mark Your Ballot "No"

(Signed)

Enlarged Committee Associated Industries of Maine  
L. M. Carroll, Norway, Maine, Chairman.

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Posters

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NOTICE. In the District Court of the United States for the District of Maine. In the matter of FRANK G. GOLDTHWAITE, [In Bankruptcy.]

NOTICE. In the District Court of the United States for the District of Maine. In the matter of WALTER L. NEWCOMB, [In Bankruptcy.]

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